

Sanitizing Solution And Wiping Cloths

Cleaning and sanitizing often is important to kill germs on counters and equipment that is used for food preparation. Clean and rinse the surfaces of counters, utensils, and slicers and then use wiping cloths to sanitize them.

A sanitizing chemical, like bleach or another approved sanitizer (i.e. quaternary ammonium or iodophors), is used to kill the germs left on the places which have just been cleaned with soap and water.



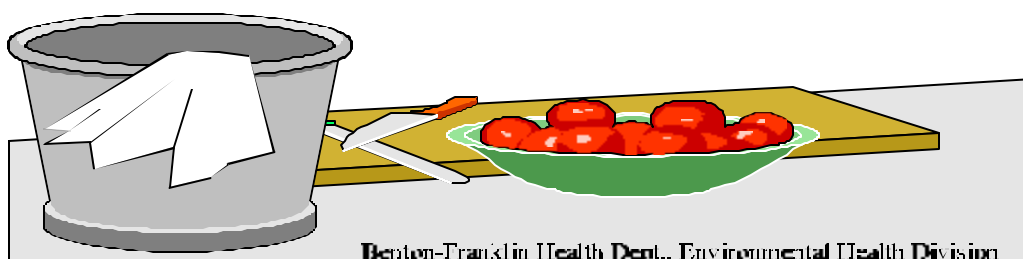
**To prepare a bleach and water sanitizing solution:
*mix 1 teaspoon of bleach into each gallon of cool water***



Note: Use only cool water. Hot water will make chlorine evaporate. Do not use soap or detergent in the water because it won't kill germs as well and may cause harmful fumes.

Make fresh sanitizing solution every few hours or more often if the solution gets dirty. Rinse and store your wiping cloths in the sanitizing solution. Wiping cloths need to be clean and used for sanitizing only.

Bleach solution can be put into airtight spray bottles. However, fresh bleach solution must be made daily because bleach loses its effectiveness over time. To use it: spray the solution on a clean surface, let it stand for at least one minute, then wipe it off with a dry paper towel. The spray bottle needs to be clearly labeled so it is not used for the wrong job.



Surfaces on which food is prepared must be sanitized:

- Before food preparation,
- Between different food preparation steps,
- Whenever contamination has occurred, and
- After a potentially hazardous food has been prepared especially raw meat, fish, poultry, or melons (*Any surface or object that comes in contact with raw meat must be cleaned with soap and water before it is sanitized*).

The sanitizer will not hurt your food, it evaporates quickly.